

# FIESTA DINNER

DATE

HEADING (IF REQUESTED)

*\$58 per person*

All items on the finalized menu are served family style

This menu is a sample only; items may be adjusted and are subject to availability  
The price does not include beverages, 20% Labor (in lieu of gratuity), or 9.25% sales tax

Tortilla Chips & Guasacaca Sauce

## PRIMER PLATO (SELECT 3)

ADDITIONAL ITEM IS \$2 PER PERSON

Ahi Tuna Ceviche—soy, ginger, avocado, tobiko  
Argentine Caramelized Provolone—roasted cherry tomato salsa, olives, crostini  
Argentine Eggplant Escabeche—oregano, vinegar, olive oil, grilled bread  
Dungeness Crab Deviled Eggs—chipotle aioli  
Firecracker Chicken Wings—ginger, garlic, green onion, chiles  
Fried Peppers—trapani sea salt  
Steelhead Tiradito—dungeness crab, apple, seaweed, white soy ponzu  
White Shrimp Ceviche—avocado, cherry tomatoes, mango cocktail sauce  
Short Rib *OR* Vegetable Empanadas—charred tomato salsa (*+\$1 per person*)

## SEGUNDO PLATO (SELECT 2)

ADDITIONAL ITEM IS \$2 PER PERSON

Chicken Pozole—red chile, avocado, cilantro  
Crispy Pork Pozole—tomatillo, jalapeño, cilantro  
King Crab Pozole—roasted garlic, grapefruit, tomato, cilantro  
Arugula Salad—roasted beets, cheese, mustard vinaigrette  
Citrus & Avocado Salad—radish, jicama, endive, arugula, manchego cheese, honey-lime vinaigrette

## PLATO PRINCIPAL (SELECT 2)

ADDITIONAL ITEM IS \$5 PER PERSON

Beef Anticuchos—onions, wild mushrooms, chimichurri  
Crispy Polenta—onions, wild mushrooms, chipotle butter  
Grilled Chianina Ribeye—green onions, black garlic, mushrooms, peruvian oriental sauce  
Liberty Duck Breast—peruvian tamarind sauce, grilled green onions  
Mexican Style Roasted Pork Ribs—citrus, chipotle, tomato, cilantro  
Piloncillo Brined Organic Free Range Chicken—wasakaka sauce  
Pork Anticuchos—yucatan habanero salsa  
Scallops a la Plancha—brazilian green curry sauce, toasted pumpkin seeds  
Whole Fish—achiote-coconut sauce, sweet peppers, platanos

## PARA ACOMPAÑAR (SELECT 2)

ADDITIONAL ITEM IS \$2 PER PERSON

Asparagus, Morel Mushrooms & Quinoa—roasted garlic sauce  
Brussels Sprouts—bacon, mushrooms, maple syrup, lemon  
Roasted Cauliflower Gratin—aji amarillo, roasted garlic, cheddar  
Seasoned Papas Fritas—fresh herbs, aioli  
Sweet Potato Gratin—chipotle, cilantro

## POSTRE (SELECT 1)

ADDITIONAL ITEM IS \$2 PER PERSON

Churros—mexican chocolate sauce  
Fried Banana—vanilla ice cream, chocolate sauce, strawberries  
Mexican Vanilla Flan—corn tuile  
Warm Chocolate Croissant Bread Pudding—mexican chocolate ice cream  
White Chocolate & Passion Fruit Cheesecake—peanut brittle  
Assorted Desserts (*+\$2 per person*)